

POSTGRADUATE CERTIFICATE IN DAIRY TECHNOLOGY AND INNOVATION

Programme Learning Outcomes

Programme Learning Outcomes for Postgraduate Certificate in Dairy Technology and Innovation (NFQ Level 9, Minor Award)

On successful completion of this programme, students should be able to:

- Describe the principal components of milk and their respective roles in dairy products;
- Evaluate the relationships between the principal unit operations used in dairy processing and their effects on product composition, nutrient quality and organoleptic properties;
- Analyse dairy processing practices that eliminate or reduce the likelihood of microbiological contamination of dairy foods;
- Develop strategies for the control of dairy spoilage organisms;
- Describe the key factors affecting growth and survival of microorganisms relevant to dairy production and food safety;
- Evaluate the domestic and global food/dairy business with a keen awareness of the challenges and opportunities facing the industry;
- Contribute to multi-disciplinary teams through an enhanced knowledge of team composition and dynamics, effective communication and a developed market and customer focus;
- Comprehend the need for confidentiality and ethical practice in the workplace.